CLEAN VERSION OF THE CLAIMS

- 1. (currently amended) A method for obtaining a biologically active botulinum toxin, comprising the steps of:
- (a) providing a fermentation medium which is free of an animal product;
- (b) culturing a Clostridium botulinum bacterium in the fermentation medium under conditions which permit production of a botulinum toxin, and;
- (c) recovering a biologically active botulinum toxin from the fermentation medium, wherein the fermentation medium comprises a protein obtained from yeast or from a vegetable, wherein the vegetable is selected from the group consisting of a soy, malt and corn.
- 2-4 (cancelled).
- 5. (original) The method of claim 1, wherein in the step of culturing, the culturing is performed until at least 48 hours after initial drop in cell density due to cell lysis.
- 6-12 (cancelled).
- 13. (currently amended) A method for making a substantially animal product free pharmaceutical composition in which the active ingredient is a botulinum toxin, the method comprising the steps of:
- (a) obtaining a biologically active botulinum toxin by;
 - (i) providing a fermentation medium which is free of an animal product;
- (ii) culturing a Clostridium botulinum in the fermentation medium under conditions which permit production of a botulinum toxin, and;
- (iii) recovering a biologically active botulinum toxin from the fermentation medium:
- (b) formulating the botulinum toxin with a suitable excipient, thereby making a

substantially animal product free pharmaceutical composition in which the active ingredient is a botulinum toxin,

wherein the fermentation medium comprises a protein product obtained from yeast or from a vegetable, wherein the vegetable is selected from the group consisting of a soy, malt and corn.

- 14. (previously added) The method of claim 1, wherein the botulinum toxin is selected from the group consisting of botulinum toxins types A, B, C, D, E, F and G.
- 15. (previously added) The method of claim 1, wherein the botulinum toxin is a botulinum toxin types A.
- 16. (previously added) The method of claim 1, wherein the botulinum toxin is a purified botulinum toxin.
- 17. (currently amended) A method for obtaining a biologically active botulinum toxin type A, the method comprising the steps of:
- (a) providing a fermentation medium which is free of an animal product;
- (b) culturing a Clostridium botulinum bacterium in the fermentation medium under conditions which permit production of a botulinum toxin, and;
- (c) recovering a biologically active botulinum toxin from the fermentation medium, wherein the fermentation medium comprises a protein obtained from yeast or from a vegetable, wherein the vegetable is selected from the group consisting of a soy, malt and corn.
- 18. (previously added) The method of claim 13, wherein the botulinum toxin is selected from the group consisting of botulinum toxins types A, B, C, D, E, F and G.
- 19. (currently amended) The method of claim 13, wherein the botulinum toxin is a botulinum toxin type A.

- 20. (previously added) The method of claim 13, wherein the botulinum toxin is a purified botulinum toxin.
- 21. (currently amended) A method for making an animal product free pharmaceutical composition in which the active ingredient is a botulinum toxin type A, the method comprising the steps of:
- (a) obtaining a biologically active botulinum toxin type A by;
 - (i) providing a fermentation medium which is free of an animal product;
- (ii) culturing a Clostridium botulinum in the fermentation medium under conditions which permit production of a botulinum toxin type A, and;
- (iii) recovering a biologically active botulinum toxin type A from the fermentation medium;
- (b) formulating the botulinum toxin type A with a suitable excipient, thereby making an animal product free pharmaceutical composition in which the active ingredient is a botulinum toxin type A,

wherein the fermentation medium comprises a protein product obtained from yeast or from a vegetable, wherein the vegetable is selected from the group consisting of a soy, malt and corn.